

CLAIMS

--11. (New) A sweet of boiled sugar type exhibiting a rough texture intended for the treatment of halitosis.

12. (New) The sweet according to Claim 11 comprising a crystalline ingredient capable of conferring on it a rough texture intended for the treatment of halitosis.

10 13. (New) The sweet according to Claim 12, wherein said crystalline ingredient exhibits a particle size of greater than 200 microns and a melting point of greater than 110°C.

14. (New) The sweet according to Claim 13, wherein said crystalline ingredient exhibits a particle size of greater than 400 microns.

15 15. (New) The sweet according to Claim 12, wherein said crystalline ingredient is selected from the group consisting of mannitol, maltitol, erythritol, isomalt, anhydrous lactitol, sucrose, anhydrous dextrose, lactose, anhydrous trehalose, mannose, galactose, xylose and cyclodextrins.

16. (New) A process for the preparation of a sweet of boiled sugar type, comprising the following stages:

- cooking a carbohydrate or a mixture of carbohydrates at atmospheric pressure at a temperature sufficient to allow vitrification of the massecuite when it is cooled;

30 - addition to the massecuite of a crystalline ingredient capable of conferring on the sweet a rough texture intended for the treatment of halitosis.

17. (New) The process according to Claim 16, wherein the carbohydrate in the mixture of carbohydrates is selected from the group consisting of

sucrose and glucose syrup mixtures, sucrose, glucose syrup and water mixtures, maltitol syrups, sorbitol syrups, hydrogenated glucose syrups, mannitol or isomalt and hydrogenated glucose syrups, mannitol or isomalt and maltitol syrups, isomalt and water, isomalt, polydextrose and water, and hydrogenated or nonhydrogenated dextrans.

18. (New) The process according to Claim 16, wherein the carbohydrate or the mixture of carbohydrates comprises a maltitol or isomalt syrup.

19. (New) The process according to Claim 16, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 200 microns and a melting point of greater than 110°C.

20. (New) The process according to Claim 19, wherein the crystalline ingredient capable of conferring a rough texture on the sweet has a mean particle size of greater than 400 microns.

21. (New) The process according to Claim 16, wherein said ingredient is a crystalline polyol.

22. (New) A method for the treatment of halitosis using a sweet according to Claim 11.

23. (New) A method for the treatment of halitosis using a sweet prepared by the process of claim 16.--